

R 638 For the Person in Charge IQ002

ASSESSMENT

Test

TRAINING OPTIONS

- Virtual

MOQ for onsite: 4

DURATION

1 day

COST PER PERSON

Please contact for cost

GET IN TOUCH

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OVERVIEW

This course provides an informative overview of the requirements of R638: General Hygiene requirements for food premises & transport of food.

TARGET AUDIENCE

Business owner, Plant/Site, Supervisors , Distribution Management, Floor workers/ food handlers involved in the production process.

LEARNING OUTCOME

Understanding the new requirements of R638 for premises, equipment, storage & display temperatures, protective clothing, the owner, food handlers & the transportation of food.

COURSE GRADING

Beginner/ basic

CERTIFICATION

Electronically generated Certificate of Attendance presented on completion.